USER MANUAL

Oracle



WARNING: Read the instructions
before using the device

EN

90035620rev01

Cooking in itself is a science,
It's up to you to turn it into an art

Dear customer,

Congratulations on having chosen **Oracle**.

The product you have purchased will allow you to combine speed and flavour from day one thanks to the innovative technological solutions it provides.

We recommend that you carefully read the warnings and advice included in this manual.

This will make it easier to use your new device and maintain its efficiency over time.

For any explanation, please do not hesitate to contact us at

tel. +39 0438 9110 - email: lainox@lainox.com

Technical support service

MODELS

ORAC1 = Oracle with one magnetron

ORAC2 = Oracle with two magnetrons

The manufacturer declines all responsibility for possible inaccuracies in this manual due to printing or transcription errors. It reserves the right to make modifications to its products which it deems necessary or useful, without affecting their fundamental characteristics.

It is forbidden to reproduce or photocopy, even partially, the text or images in this manual, without prior authorisation from the manufacturer.

- ORIGINAL INSTRUCTIONS -

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GENERAL WARNINGS

Any interventions, which may be called for over time, and any unscheduled oven maintenance must only be carried out by personnel authorised by the manufacturer or by an authorised service technician.

- **Read** the warnings contained in this manual carefully because they provide important indications on safe use and maintenance.
  Keep this user manual in a safe place!

- This device is intended **only for the use for which it has been expressly conceived**: cooking food. Any other use is deemed inappropriate and therefore, dangerous.

- Only properly trained service staff may operate this appliance.

- This appliance may be sued by children over the age of eight and by people with limited physical, sensorial or mental abilities, or lack of experience and knowledge, only if they are supervised or instructed in the use of the appliance by a person who is responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.

- Cleaning and maintenance must not be carried out by children without supervision.

- Oven operation requires supervision.

- The equivalent sound pressure (A-weighted) is less than 70dB(A).

GENERAL WARNINGS

- When in use, the surfaces of the oven are hot. Take care!

- **WARNING**: When the door is open, hot steam may escape. When operating the appliance, use personal equipment for protection against heat.

- If the power cable is damaged, it must be replaced by the manufacturer or by the technical support service or, in any case, by a person with similar qualifications to avoid any risks.

- In the event of a fault or operating malfunction, **turn the oven off immediately!**

- **WARNING**: Disconnect the electrical power supply from the appliance during cleaning, maintenance and component replacement operations.

- **WARNING**: The floor around the appliance **may be slippery!**

- Do not carry out any work on the machine using unsuitable means to reach the top part (e.g. using ladders or climbing on the machine)

- Handling chemical substances:
  Use suitable safety measures. Always refer to the safety data sheets and labels of the products used.
  Use the personal protective equipment recommended in the safety data sheets.

- The operator must wear the personal protective equipment when working on the appliance

GENERAL WARNINGS

- If technical support is required, then all the information on the data plate must be provided, together with **detailed information about the defect**, so that the support service can understand the problem.

- The power supply to the oven must have a circuit-breaker master switch with a minimum opening distance between the contacts of at least 3 mm per pole.

- The oven must be included in an equipotential system. This connection is carried out by attaching a wire with a nominal section up to 10 mm^2 to the relevant terminal, located on the rear of the oven and marked with the international symbol IEC60417 – 5021.
  The connection is made between all the adjacent appliances located in the room and the earthing system for the building.

- This manual is also available in electronic format.
  Contact your support service.

GENERAL WARNINGS

Electrical Safety and Advice Regarding Supplementary Electrical Protection

- Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions, or where restricted movement for installation and service is evident.

- The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for load as stipulated by the appliance data label.

- The electrical installation and connections should meet the necessary requirements to local electrical wiring regulations and electrical safety guidelines.

We recommend:

- Supplementary electrical protection with use of a residual current device (RCD).

- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

IMPORTANT SAFETY INSTRUCTIONS

⚠ RECOGNIZE THIS SYMBOL AS A SAFETY MESSAGE

⚠ WARNING

When using electrical equipment, basic safety precautions should be followed to reduce the risk of burns, electrical shock, fire, or injury to persons including the following.

1. READ all instructions before using equipment.
2. READ AND FOLLOW the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” on this page.
3. Install or locate this equipment ONLY in accordance with the installation instructions in this manual.
4. Liquids or other foods, must not be heateD in sealed containers since they are liable to explode.
5. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
6. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
7. See door cleaning instructions on page page 23-24 of this product safety manual.
8. Do not heat baby bottles in oven. Baby food jars must be open when heated and contents stirred or shaken before consumption, in order to avoid burns.
9. DO NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
10. This equipment, including power cord, must be serviced ONLY by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
11. DO NOT cover or block vents or other openings on equipment.
12. DO NOT store this equipment outdoors. DO NOT use this product near water, for example, near a kitchen sink, in a damp basement, swimming pool, or similar location.
13. DO NOT immerse cord or plug in water.
14. Keep cord AWAY from HEATED surfaces.
15. DO NOT let cord hang over edge of table or counter.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. **DO NOT** attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy.
It is important not to disable or tamper with the safety interlocks.

2. **DO NOT** place any object between the oven front face and the door to allow dirt or cleaner residue to accumulate on sealing surfaces.

3. **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
   1. door (bent)
   2. hinges and latches (broken or loosened)
   3. door seals and sealing surfaces.

D. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

⚠ WARNING

To avoid risk of fire in the oven cavity:

a. Do not overcook food. Carefully attend oven when paper, plastic, or other combustible materials are placed inside the oven, due to the possibility of ignition.
b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.
c. If materials inside the oven ignite, keep oven door CLOSED, turn oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
d. Do not use the cavity for storage. DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.
e. Do not add alcohol when cooking!

⚠ WARNING

Liquids such as water, coffee or tea can be overheated beyond boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:

i. Do not overheat the liquid.
ii. Stir the liquid both before and halfway through heating it.
iii. Do not use straight-sided containers with narrow necks.
iv. After heating, allow the container to stand in the microwave oven for a short time before removing the container.
v. Use extreme care when inserting a spoon or other utensil into the container.

⚠ WARNING

To avoid personal injury or property damage, observe the following:

1. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
2. Do not cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and make them explode. Pierce yolk with fork or knife before cooking.
3. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
4. Do not operate equipment when the oven cavity is empty.
5. Microwave popcorn should not be popped in oven.
6. Do not use regular cooking thermometers in oven. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
7. Do not use metal utensils in oven.
8. Do not use aluminium foil in oven
9. Never use paper, plastic or other combustible materials that are not intended for cooking.
10. When cooking with paper, plastic or other combustible materials, follow manufacturer’s recommendations on product use.
11. Do not use paper towels which contain nylon or other synthetic fibres. Heated synthetics could melt and cause paper to ignite.
12. Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.
13. To avoid pacemaker malfunction, consult physician or pacemaker manufacturer about effects of microwave energy on pacemaker.
14. An authorized service technician MUST inspect equipment annually. Record all inspections and repairs for future reference.

Grounding and Installation

Grounding/Earthing Instructions



The oven MUST be grounded. Grounding reduces risk of electric shock by providing a discharge wire for the electric current if an electrical short occurs. This oven is equipped with a cord which includes a grounding wire and grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

⚠ WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Consult a qualified electrician or service technician if grounding instructions are not clear or if there is any doubt as to whether the oven is properly grounded.

Do not use an extension cord.
If the product power cord is too short, have a qualified electrician install a socket near the oven. This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

External equipotential earthing terminal

Equipment has secondary earthing terminal. Terminal provides external earthing connection used in addition to earthing prong on plug. The terminal is located on outside of oven back and marked with symbol shown on the right



Installation:

⚠ WARNING

Excessive weight hazard
Use two or more people to move and install oven.
Failure to do so can result in back or other injury

STEP 1 - Unpack Oven

- Inspect oven for damage such as dents in door or inside oven cavity.
- Report any dents or breakage to reseller immediately. Do not attempt to use oven if damaged.
- Remove all packing materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

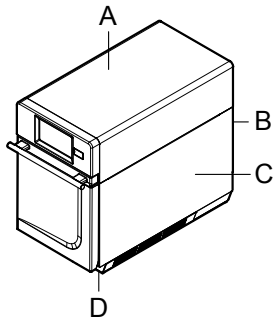
STEP 2 - Place oven on counter

- Recommended countertop surface depth is 71 cm (28”).
- Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause oven to operate incorrectly and could shorten life of electrical parts.
- Do not block or obstruct oven filters. Allow access for cleaning.
- Install oven on level countertop surface.
- Socket should be located so that plug is accessible when oven is in place.

STEP 3 - Oven tray installation

- Oven tray installation
  1. Oven cavity must be cool to touch.
  2. Place tray in oven with curved edge toward the front of cavity.

⚠ **DO NOT cook food directly on floor of oven.**



Oven clearances

A. Allow at least 2” (5.1 cm) of clearance around top of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.

B. There is no installation clearance requirement for the back of the oven.

C. Allow at least 1/2” (1.27 cm) of clearance around sides of oven.

D. Install oven so oven bottom is at least 3 feet (91.5 cm) above floor.

Cooking tips

1. Metal containers can be used in the ORACLE oven with a height no more than 1½ inches (38mm). Different types of metal conduct heat at different speeds. Aluminium heats faster than stainless steel. Avoid using silicone pans and accessories.
2. Stage cooking aids in retaining the quality of frozen and delicate foods. Finishing baked goods at 0% Microwave and Fan is a great way to get the added browning and crisping without overcooking.
3. Make use of the accessories supplied or available in the catalogue.
4. The most frequently used oven temperature is 270°C (520 °F). Reduce the oven temperature if the product is cooked for an extended period of time.
5. Line pans with parchment paper for easy removal of food after heating and cleaning.
6. Muffin tins (6 cup) are useful for individual cakes and brownies. Spray with cooking spray prior to cooking for easy removal of food after heating.
7. Frequent cleaning prevents unnecessary build-up that may affect the oven performance.
8. Use a cleaner such as cleaning product recommended by the manufacturer or another cleaning product that does NOT contain ammonia, phosphates, chlorine, sodium hydroxide or potassium hydroxide as they can damage essential oven parts and may void the warranty on those parts.
   For best results, use non-stick liners and replace whenever you encounter excessive peeling or wear.
9. Items will be hot when finished cooking. Use oven mitt, tongs or pizza paddle to safely remove items from oven.

When to use Stage Cooking

Stage cooking enables you to use up to four different cooking cycles or stages to be used consecutively without repeated input from the user. Stage cooking can be set to defrost food initially, then cook it, and lastly, keep the food warm until serving time.

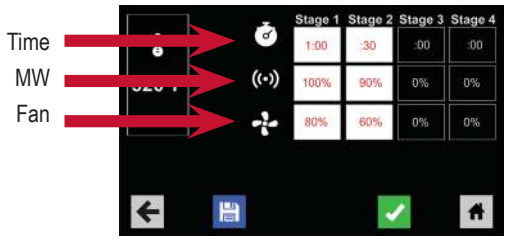
Note: *The total cooking time for all the stages cannot exceed 99:99 (100 minutes and 39 seconds).*

Example:

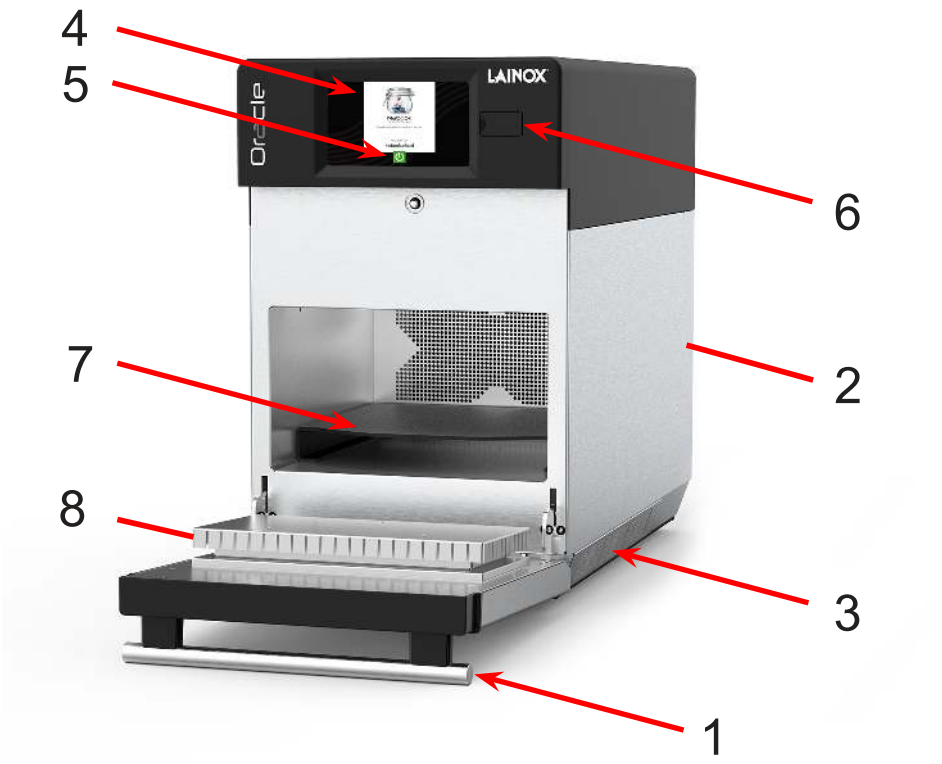
SPRING ROLLS (FROZEN)

Total Cooking Time: 1:30
Temperature: 270 °C (520 °F)

	Stage 1	Stage 2
Time	1:00	:30
Microwave	100%	90%
Fan	80%	60%



Features



1. **Door Handle**
   Ergonomically designed for one-handed operation.

2. **Unit Serial Number**
   Located on the rear of the oven.

3. **Air Filters**
   The oven has 3 magnetic air filters. Two located on the lower sides of the oven and one located below the door

4. **Touch Screen Display**
   Display provides user interface. Use for time input, programming and oven operation.

5. **ON/OFF Button**
   Use to turn oven on.

6. **USB Port / Protective Cover**
   The oven is has a USB Data Port. Use with standard flash drives.

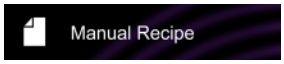
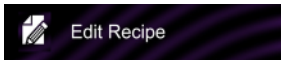
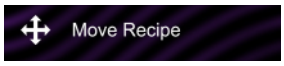
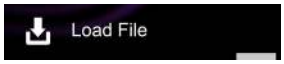
7. **Smooth oven tray**
   The oven is equipped with a removable oven tray which aids in browning and crisping of breads, pizzas, and more.

8. **Emergency Power Reset Button**
   The oven is equipped with an emergency power reset button which allows users to quickly and easily restart the oven—without accessing the power source.

   To access reset button:

   a. Remove front magnetic air filter.
   b. Reach through far left hand air intake hole and press upwards on button to reset oven

Touch Screen Menu Descriptions

	**MENU SCREEN** • Scroll up or down to choose from different categories
	**CHANGE TEMPERATURE** • Change current oven temperature
	**MANUAL RECIPE** • Manually enter settings for a recipe
	**EDIT RECIPE** • Change current oven temperature
	**MOVE RECIPE** • Move/reorganize individual programmed recipes
	**MANAGE FOLDERS** • Add or edit recipe folders
	**MANAGE TABS** • Add or edit recipe tabs
	**LOAD FILE** • Transfer a menu file to the oven via USB flash drive
	**USER OPTIONS** • Modify a variety of user options such as key beep, temperature, etc.

Touch Screen Icon Descriptions

	**POWER ON ICON** • Press to preheat the oven. (*Fan will continue to run if temperature is over 95°C / 200°F*).
	**MENU ICON** • Press to access a menu screen for manually editing recipes, changing user options, etc.
	**HOME ICON** • Press to return to the home screen
	**TIME ENTRY** • Indicates the time entry column in manual cooking entry
	**MICROWAVE POWER ENTRY** • Indicates the microwave power entry column in manual cooking entry
	**FAN POWER ENTRY** • Indicates the fan power entry column in manual cooking entry
	**SAVE ICON** • Press to save a manually programmed recipe and return to the main screen
	**GREEN CHECK MARK ICON** • Press to begin cooking after manually entering a recipe. Press to save changes
	**BACK ICON** • Press to return to previous screen
	**NEXT ICON** • Press to move to next screen
	**DELETE ICON** • Press to delete menu item, folder, or network
	**PAUSE ICON** • Press to pause a cook cycle
	**STOP ICON** • Press to cancel a cook cycle. Press to stop and return to the main screen.
	**NEW FOLDER ICON** • Press to add new folder.
	**FOLDER ICONS** • Used to organize programmed recipes. Can be customized with colour, icon, or image *Example: Pizza folder - cheese pizza, pepperoni pizza, etc.*
	**TAB ICONS** • Used to organize programmed recipes. *Example: AM or PM menus*
	**PROGRAMMED RECIPE ICON** • Press to begin the cook cycle for the desired recipe

Power On Oven, Preheat

This oven can be set to a preheat temperature between 95 °C (200 °F) and 270 °C (520°F).

The oven must be connected to the electrical power supply. (*The screen will start in "Standby mode" within about 30 seconds.)*

Touch green "Power" icon

Preheat temperature of oven will appear in display.

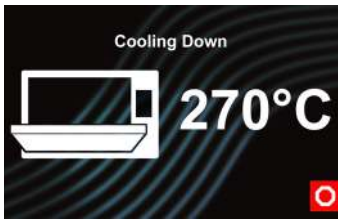


Touch the power key again to interrupt preheating, or touch the blue menu icon to access main menu and user options.

Power Off Oven

At the end of the day, turn the oven off by touching the green "Power" icon on the screen. The oven will begin cooling down.

The oven fan will continue to run to cool the oven.



"Cooling Down" screen appears and stays on until oven temperature is below 95°C (200 °F)

⚠ **Warning:**
To avoid damage to the convection motor do not turn off power by unplugging the unit or shutting off the power breaker until the fan stops.

Methods of Cooking and Programming

- Cooking with Preprogrammed Menu Items
- Manual Cooking and Oven Programming
- USB Programming

You may add and organize recipe information by creating new recipes, folders and tabs. See the following pages for more information. (p18-21)

First Time Use

Set User Options

There are several options you can change to customize the operation of the oven for your business. To access and edit user options, please see **page 27 and page 28.**

Set Time and Date settings for your local time. This oven maintains a data log which is used to diagnose and troubleshoot errors. An accurate date and time are important for the data log.

Settings for first power on

Language setting:



1. Touch green power icon



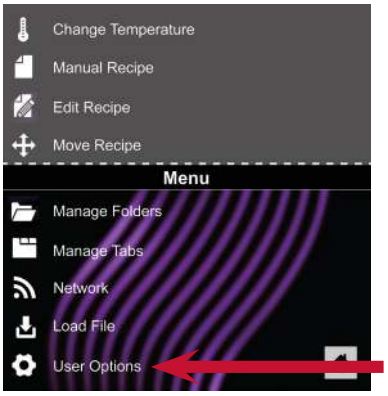
2. Touch the blue menu icon at the bottom of the screen.
3. Scroll down and touch to select *“User Options”.*

4. Touch “Language” and choose the desired language (Default: English)



5. Touch the “Home” icon to return to the main screen.

3



4



If the oven is supplied with a USB flash drive, proceed as described below, if not the oven is ready for use.

Import update file from USB Flash Drive



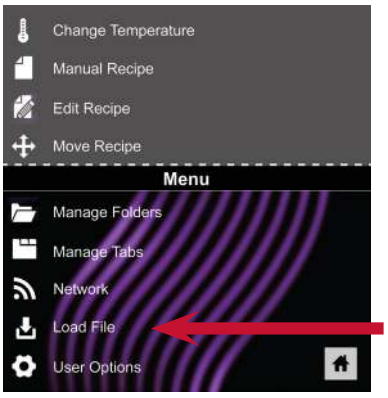
1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the *“Load File”* option.
3. When prompted, insert the flash drive into the USB port.

4. Touch the desired file to be uploaded.



5. Once file has uploaded, touch the “Home” icon to return to the main screen. Settings and menu items will now be loaded and ready to use.

2



The home screen on the oven displays recipe options. Scroll up and down with your finger to navigate through on screen menus and recipes.

After the oven has preheated, the menu appears.

Cooking with pre-set menu settings

1. After oven has preheated to desired temperature, open oven door, place food in oven and close door
2. Scroll to choose desired food item from menu and touch the food item you wish to cook. The cooking cycle will begin and screen will show remaining cooking time.

Note: *If "Preheat Warning" is enabled (customized user setting, see page 28), and preheat temperature differs from default preheat temperature, the control will interrupt the cooking cycle.*
To guarantee that oven reaches desired temperature before the cooking cycle begins, enable "Preheat Warning" in user options.

3. At the end of the cooking cycle, the oven beeps, and displays animation. Use oven mitts and/or paddle to carefully remove food from oven.

1



2



3



Manual Cooking

Note: “Manual cooking” must be enabled in user options

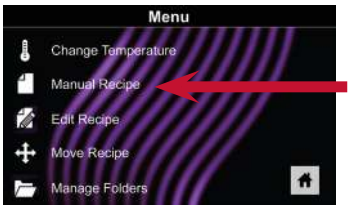
Use manual cooking when a specific entered time and cooking power levels are desired. It’s very useful when you are experimenting with new food items. The *total* maximum cooking time is *99:99 (100 minutes and 39 seconds)*. Microwave and Fan can be set to power levels between 0-100%.



1. After oven has preheated, touch the blue menu icon.

   Note: *To guarantee that oven reaches the desired temperature before the start of cook cycle, enable “Preheat Warning” in user options.*

2. Touch the *“Manual Recipe”* option.





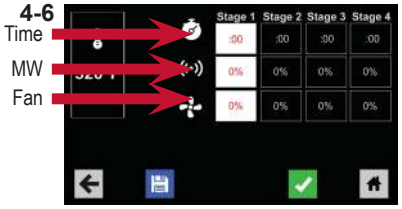
3. To change **cooking temperature** for recipe, touch temperature icon on the left, and input new temperature. Two frequently used temperatures will appear for quick selection.



Touch green check mark after inputting a temperature.



4. For stage 1, enter the **cooking time** by touching time entry box. A number pad will appear. Enter the desired cook time. Touch the “OK” icon.





5. Select desired **microwave power** by touching microwave power entry box. Choose from the options ranging from 0% to 100%.



6. Select desired **fan speed** by touching fan speed entry box. Choose from the options ranging from 0% to 100%.

7. Repeat steps 4-6 for each cooking stage, if more than one cooking stage is necessary.

   Note: *To save without cooking first, touch the Save icon*  *. Follow instructions on the next page.*



8. Open oven door and place food in oven. Touch the green check mark icon to begin cooking.

   Once the cooking cycle is complete, open the door and use oven mitts and/or paddle to carefully remove food.
   The display will return to the manual input screen. See instructions on next page to save and edit menu item from manual cook.

Save a menu item from manual cooking:



1. To save the settings and create menu item, touch the blue save icon.



2. Choose a background colour and icon, or an image to customize the menu item. Touch the right arrow to move to the next screen.



3. Name folder and touch the green check mark to save.

4. To reorganize menu items, you may touch, hold and drag them. Touch green check mark to complete this step and save the menu item.

Manually edit an existing menu tab:



1. Touch the blue menu icon at the bottom of the screen.

2. Touch the *"Edit Recipe"* option.





3. Touch the desired recipe to be edited. The control will prompt you to the manual editing screen, where you may revise the cooking settings. To delete the menu item, touch the orange recycle bin icon. Touch the green check mark to confirm, or touch the "X" to dismiss.

4. ***Note:****Skip this step if you do not want to cook anything.*



Open the oven door and place the food in the oven. Touch green check mark icon to begin cooking with the revised menu item settings. The display will return to the manual input screen at the end of the cooking cycle.



5. Touch the right arrow icon to save any changes made to cooking settings and move to the next screen.



6. If desired, choose a different background colour. Touch the right arrow to select an image at the next screen. Touch the right arrow again to move to the next screen.



7. If desired, change the name of the recipe. Touch green check mark to save the menu item.

Manually move recipe:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Move Recipe"* option.



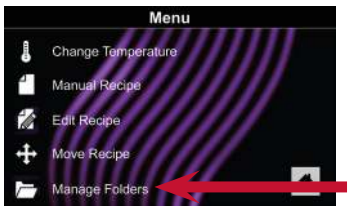
3. Touch, hold, and drag recipes to different locations on the screen.

   Move a recipe into a folder: Touch, hold and drag the recipe to the folder.

   Move a recipe out of a folder: Touch, hold and drag the recipe to the top of the screen.

Manual Organization: Folders

Manually create a recipe folder:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Manage Folders"* option in the menu screen.
3. To create new folder, touch the grey folder icon at the bottom of screen.
4. Choose a background colour and icon, or an image to customize the folder. Touch the right arrow icon.
5. Name folder and touch the green check mark to save.
6. Confirm that your new folder appears on the main screen. Touch the green check mark icon again to save the new folder.

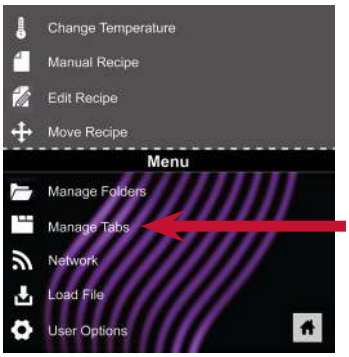
Manually create a recipe folder:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Manage Folders"* option in the menu screen
3. Touch the desired folder to be edited.

   To delete the folder*: Touch the orange recycle bin icon.*
   Touch the check mark to confirm deletion. Or, touch the "X" to dismiss.
4. If desired, select a different photo, icon, or colour for the folder. Touch the right arrow icon to move to the next screen.
5. If desired, change the name of the recipe. Touch green check mark to save changes.
6. Touch the green check mark icon once more to save the revised folder.

Manually create a recipe tab:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Manage Tabs"* option in the menu screen.
3. Touch the "Add Tab" option
4. A new tab will appear at the top of the screen.
5. Touch the home icon to return to the main screen.

Manually edit an existing menu tab:



1. Touch the blue menu icon at the bottom of the screen.
2. Touch the *"Manage Tabs"* option in the menu screen.
3. Touch the desired tab to be edited.

   Change the image on the tab: Touch the "Choose Icon" option. Select an image. Touch the green check mark icon.

   Add text to the tab: Touch the "Enter Text on Tab" option. Enter the desired text.Touch the green check mark to save.

   Relocate the tab: Touch the "Move Tab Right" or "Move Tab Left" option.

   Delete the tab: Touch the "Delete Tab" option.

4. After changes have been made, touch the home icon to save and return to the main screen.

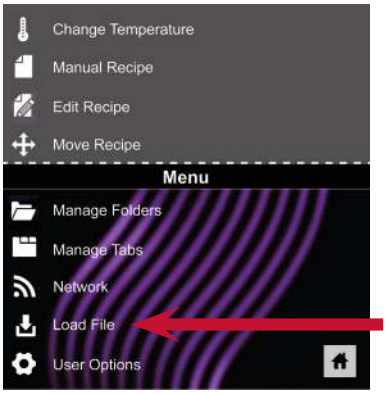
Oven Programming: USB Flash Drive

Warning: *Uploading a new file will overwrite existing items on oven. To ensure items are not lost, first backup files by exporting to USB drive.*

Export menu via USB Flash Drive

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the *"Load File"* option.
3. When prompted, insert the flash drive into the USB port.
4. When prompted, select "Export Files".
   "Copying Files" screen will appear.
   Do not remove the USB flash drive until the "Completed" screen appears.
5. Once the file have copied, touch the "Home" icon to return to the main screen. Remove USB Flash Drive. Settings and menu items will be loaded on USB Flash Drive and ready to use.

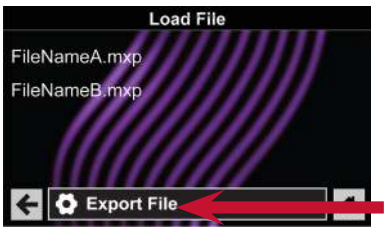
2



3



4

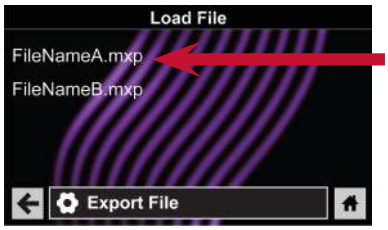


Import menu from USB Flash Drive

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch the *"Load File"* option.

   Warning: *Uploading a new file will overwrite existing items on oven. To ensure data are not lost, first backup files by exporting to USB drive.*
3. When prompted, insert the flash drive into the USB port.
4. Touch the desired file to be uploaded.
5. Once file has uploaded, touch the "Home" icon to return to the main screen. Settings and menu items will now be loaded and ready to use.

4



Follow the recommendations below and on the following page for proper maintenance of the ORACLE oven.

⚠ The use of caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (caustic soda) can damage essential oven parts. Do not use water pressure type cleaning systems.

Use of unapproved cleaning agents will void the terms of the warranty.

Recommended cleaning supplies:

Damp cloth, plastic abrasive scouring pad, OSOCL oven cleaner, OSOPR oven protector, mild dish detergent, rubber gloves, protective glasses, microfibre cloth

Before using a new oven for the first time:

When oven is clean, spray a damp cloth with OSOPR oven shield and wipe all interior surfaces. Do not remove OSOPR oven protector. Turn oven on and pre-heat to start cooking.

⚠ WARNING

Wear protective gloves and protective glasses when cleaning the oven.

To prevent burns, handle utensils, accessories, and door with care. Allow oven, utensils, and accessories to cool before cleaning. Oven, utensils, and accessories become hot during operation

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Best Practices

Clean oven daily.

Use non-corrosive cleaner.

Wear protective gloves and glasses while cleaning.

Always **use** recommended cleaning supplies: *Damp cloth, abrasive scouring pad, OSOCL oven cleaner and OSOPR oven protector.*

Allow oven and tools to cool before cleaning.

Remove food from oven at end of cycle.

Only **use** accessories that are both high temperature oven-safe and microwave-safe.

Wash the oven tray with warm soap water and leave to air dry.

Place pans in the centre of the oven rack, not touching oven sides.

DO NOT use caustic cleaning products or those containing ammonia, phosphates, chlorine, sodium or potassium hydroxide (caustic soda).

DO NOT use water pressure style cleaning systems.

DO NOT spray cleaning solution into perforations.

DO NOT use abrasive scouring pads to clean cavity ceiling cover or red sealant in cavity corners.

DO NOT cook foods with plastic wrap on them.

DO NOT operate oven without a load (empty) in microwave mode.

Care and Cleaning

DAILY CLEANING:

1. PREPARE OVEN

1. Shut oven off by pressing ON/OFF button. The fan will run for a few minutes to cool the oven interior faster. Let the oven interior reach room temperature before cleaning.

   Note:*To accelerate cool down time of oven, put a tray filled with ice in oven cavity after shutting the oven down.*

2. Once cooled, remove cook plate and other accessories from the cavity.

2. CLEAN OVEN INTERIOR

FOR OVENS WITH NON-STICK LINERS

1. Using a warm, damp, clean towel, wipe the oven interior. Rinse the towel and wring dry. Repeat 2-3 times to remove remaining particles from the oven.
2. **FOR STUBBORN DEBRIS**, use OSOCL oven cleaner:
   a. Wear rubber gloves and safety glasses. Spray oven door and cavity with OSOCL oven cleaner. Avoid spraying into perforations. Allow cleaner to soak for 2 minutes.
   ⚠ **DO NOT spray cleaning solution into perforations.**
   b. **WIPE OVEN INTERIOR.** Using a damp clean towel, wipe the oven interior, then rinse the towel and wring dry. Repeat 2-3 times to remove remaining oven cleaner and particles from the oven.

2. CLEAN OVEN INTERIOR

FOR OVENS WITHOUT NON-STICK LINERS

1. Wear rubber gloves and safety glasses.
2. **CLEAN OVEN INTERIOR:** Spray oven door and cavity with OSOCL oven cleaner.
   ⚠ **DO NOT spray cleaning solution into perforations.** Allow cleaner to soak for 2 minutes.
   a. Clean metal portions of the oven door and interior using a plastic scouring pad.
   b. Clean cavity ceiling cover with a damp cloth sprayed with cleaner and apply gentle pressure to clean cavity ceiling cover.
   c. Clean perforated area with damp cloth sprayed with cleaner.
3. **WIPE OVEN INTERIOR.** Using a damp clean towel, wipe the oven interior, then rinse the towel and wring dry. Repeat 2-3 times to remove remaining oven cleaner and particles from the oven.
4. **APPLY OVEN SHIELD.** When oven is clean, spray a thin layer of OSOPR Oven Shield on all interior surfaces. Do not remove OSOPR.

3. CLEANING ACCESSORIES

1. **CLEANING THE OVEN TRAY:** Allow the oven tray to cool before cleaning.
   a. Clean the oven tray with washing up liquid and a non-abrasive sponge or soft bristle brush.
   b. **FOR STUBBORN DEBRIS,** leave the oven tray to soak in hot, soapy water for 10 minutes. Burnt-on foods should lift off after soaking. Then, proceed with the detergent and plastic scouring pad, being sure to rinse thoroughly.
   ⚠ **Do NOT use caustic cleaners (e.g. sodium hydroxide) as they react with aluminium and will degrade the surface.**
2. For other accessories, please refer to instruction sheet included in original packaging.

4. CLEAN OVEN EXTERIOR

1. **CLEAN EXTERIOR DOOR** and other surfaces with a clean cloth, sponge or nylon pad; using a mild detergent and warm water solution.
2. **CLEAN THE TOUCHSCREEN** with a dry or damp microfibre cloth.
   ⚠ **Do NOT use Windex or other harsh chemicals. Do NOT spray liquid on the screen.**

WEEKLY CLEANING

1. CLEAN AIR FILTERS

1. Remove all 3 of the magnetic air filters located along the front base and sides of the oven.
   ⚠ **WARNING: Do NOT operate oven without air filters in place.**
2. Wash filters in a mild detergent solution made with warm water.
3. Rinse and dry thoroughly.
4. Place the clean filters on oven front base and sides.

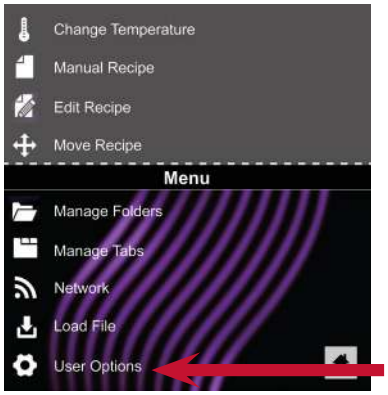
There are several options you can change to customize the operation of the oven for your business. The table on page 28 shows these options; the factory setting is shown in bold type.

Accessing and modifying user options:

1. Touch the blue menu icon at the bottom of the screen.
2. Scroll down and touch to select *"User Options".*
3. Use this menu to modify oven settings.
   Touch the left arrow to return to the menu after making each change.

Note: *Programming the preheat temperature in the user options menu will set the oven to heat to a certain temperature each time it is powered on*

2



Time and Date

This oven maintains a data log of information, including date and time of operation. This information is used to diagnose and troubleshoot errors. An accurate date and time are important for the data log.

1. Select the **time**. Choose the format (*12 hours or 24 hours*). Enter local time.
2. Touch the left arrow to return.
3. Choose **the date**. Choose the format (*MM/DD/YYYY or DD/MM/YYYY*). Enter today's date.
4. Touch the left arrow to return.

Allow Manual Cooking

The Allow Manual Cooking option must be enabled in order to view **Allow Manual Save** options.

PIN Code

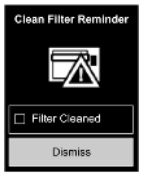
If enabling the **PIN Code,** select a 4-digit numeric PIN. The PIN Code must be enabled before the qualified technician can enter Service Mode

Clean Filter Reminder

When the "Clean Filter" message is displayed, clean the air filters thoroughly. **Cleaning the air filters will not shut off message.** Message will automatically stop displaying after 24 hours.

a. Check "Filter Cleaned" box to confirm clean.
b. Select "Dismiss" to close the pop-up.

Note: *If the "Filter Cleaned" box is checked, the reminder time is also reset.*

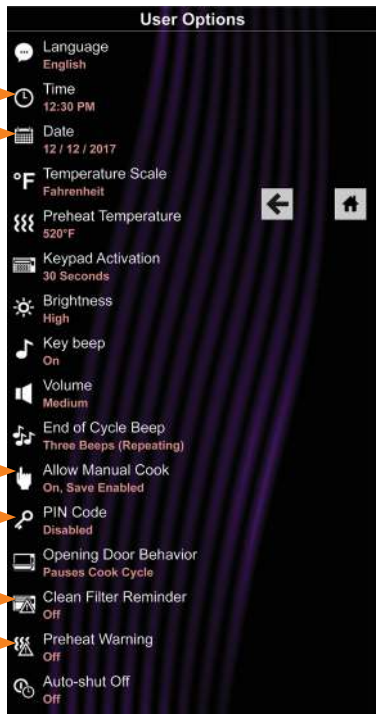


How often the air filters need to be cleaned depends on the use of the microwave oven and environmental conditions. Once frequency is determined, set the user option for appropriate time frame.

Air filters and vents must be cleaned regularly to prevent overheating of oven. Refer to «1. Air filter» on page 24 for cleaning instructions.

Preheat Warning

To guarantee that oven reaches the desired temperature before the start of cook cycle, enable **Preheat Warning** in user options. Enable setting when using recipe with different starting temperature than default **Preheat Temperature**



Default User Options

The table below shows these options; the factory setting is shown in bold type.

	STANDARD DEFAULT PER MODEL	
User Option	**ORACLE, 50Hz**	**ORACLE, 60Hz**
Language	**English,** Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali	**English,** Chinese (Mandarin), Japanese, Korean, Russian, German, French, Italian, Polish, Danish, Greek, Latin, Swedish, Portuguese, Spanish, Thai, Lao, Dutch, Vietnamese, Arabic, Ukrainian, Filipino, Norwegian, Hindi, Bengali
Time **time entry can be customized by hour and minute*	*12 H *24 H	*12 H *24 H
Date **date entry can be customized by day, month, and year*	*MM / DD / YYYY *DD / MM / YYYY	*MM / DD / YYYY *DD / MM / YYYY
Temperature Scale	**Celsius** Fahrenheit	Celsius **Fahrenheit**
Preheat Temperature *93ºC - 270ºC (200ºF - 520ºF)*	**270°C (520°F)**	**520°F (270°C)**
Keypad Activation	**30 seconds** 60 seconds 2 minutes	**30 seconds** 60 seconds 2 minutes
Brightness	Low Med **High**	Low Med **High**
Key Beep	**On** Off	**On** Off
Volume	Low **Medium** High	Low **Medium** High
End of Cycle Beep	Three Beeps (Once) **Three Beeps (Repeating)** Continuous Until Door is Opened	Three Beeps (Once) **Three Beeps (Repeating)** Continuous Until Door is Opened
Allow Manual Cooking	**On** Off	**On** Off
Allow Manual Save	**On** Off	**On** Off
PIN Code **must be a 4-digit numeric PIN*	*On **Off**	*On **Off**
Opening Door Behaviour	Reset Timer **Pauses Cooking Cycle**	Reset Timer **Pauses Cooking Cycle**
Clean Filter Reminder	Every 7 Days Every 30 Days Every 90 Days **Off**	Every 7 Days Every 30 Days Every 90 Days **Off**
Preheat Warning	On **Off**	On **Off**
Auto Shut Off	2 Hours 4 Hours 8 Hours **Off**	2 Hours 4 Hours 8 Hours **Off**

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only an authorized service technician should remove outer case.

This is a class A product. This could cause radio interference in a household environment. In this case, it may be necessary to take suitable measures.

PROBLEM	POSSIBLE CAUSE
Oven does not operate	Check that the oven is connected to the power supply. Check that the oven is connected to a circuit with grounding. Check fuse or breaker.
Oven operates intermittently	Check air filters and discharge air vents.
If oven does not accept entries when pad is pressed	Make sure oven is preheated. Open and close door, press pad again.
Oven fan turns on while oven is not preheating or cooking	Normal operation
When I turn the oven OFF, the display is still lit	Normal operation
Clean Filter displays	This is normal and will appear for 24 hours.
Frozen oven display	Oven display needs to reset. ***Models without reset button:*** *Unplug oven. Wait 5 seconds. Plug back in.* ***Models with reset button:*** a. Remove front magnetic air filter. b. Reach through far left hand air intake hole and press upwards on button to reset oven  
"G0" error displays on screen	Oven Exceeded Max. Temp. *After oven cools, press the red reset button found on the back, bottom-right hand corner of unit.* *If "G0" error continues to appear, or reoccurs, contact customer service.*

NOTES

ALI Group S.r.l. - Via Schiaparelli 15 - Z.I. S. Giacomo di Veglia - 31029 Vittorio Veneto (TV) - Italy - Tel. (+39) 0438 9110 - Fax (+39) 0438 912300



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